

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/17/2015 **Business ID:** 99931FE
Business: SALTY IGUANA

8228 MISSION RD
PRAIRIE VILLAGE, KS 66208

Inspection: 31002289
Store ID:
Phone: 9133813888
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/17/15	09:35 AM	01:40 PM	4:05	0:09	4:14	0	
Total:			4:05	0:09	4:14	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. .. p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

..

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	p	p	..
Fail Notes	2-401.11	EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [A bowl soup with a spoon in the soup was stored on a storage rack above food contact serving plates. COS, bowl of soup removed.]						
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
Fail Notes	5-205.11(B)	Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Blender containers were stored in the handsink of the bar area. COS, containers removed.]						
	6-301.12	Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No paper towels were at a handsink in the food prep area.]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	..
Fail Notes	3-302.11(A)(1)(a)	P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Raw chicken and raw beef was stored above chopped onion and chopped cilantro in the make table. COS, raw beef and chicken removed.]						
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	..
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris was on the blade of the can opener. Dried food debris was on the blades of 2 knives that were stored as clean on a magnetic wall strip. Dried food debris was inside of food storage containers that were stored as clean on storage rack. COS, cleaned and sanitized.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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| 16. Proper cooking time and temperatures. | .. | .. | p | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
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Highly Susceptible Populations	Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
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Chemical	Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Blue buckets with clear liquid inside of them did not have common names on the outside of these working containers. PIC stated the liquid in the blue buckets was sanitizer. COS, chemical labeled.]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A container of bleach wipes was stored next to coffee filters on shelf below the coffee maker. COS, chemical removed.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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| 28. Pasteurized eggs used where required. | p | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | .. | p | .. | .. | .. | .. |

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Food Temperature Control		Y	N	O	A	C	R
<i>Fail Notes</i>	3-501.13(A) <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less. [Packages of raw beef were in a sink. PIC stated the raw beef was thawing. COS, educated PIC on the proper way of thawing.]</i>						
	34. Thermometers provided and accurate.	p
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
	37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i>	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [A plastic bin of corn chips was stored on the floor behind the bar area. A box of raw pork loin was stored on the floor of the walk in cooler.]</i>						
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Food storage containers without handles were used as scoops in the flour and salt bin.]</i>						
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i>	4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Food storage containers were stack wet and stored as clean on a storage rack.]</i>						
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Ground black pepper was stored in a plastic food storage container with cracks in the plastic. COS, black pepper removed.]</i>						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p
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This item has Notes. See Footnote 5 at end of questionnaire.

49. Plumbing installed; proper backflow devices.	..	p
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<i>Fail Notes</i>	5-203.14	<i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i> <i>[A water hose was attached to a water faucet without a backflow device. The house was draped into a container of soap water. COS, water hose removed.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i> <i>[The turn off valve under the handsink next to the ice machine was leaking water.]</i>

50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[Food debris was under warewash equipment and under storage racks.]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[No protective shields were over the light bulbs in the walk in cooler, or the walk in freezer.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hot box black beans 161, pork 138F.
Steam table beef 140F, chicken 143F,

Footnote 2

Notes:

WIC pork 43F ambient air 33F. PIC stated the WIC was in defrost mode at 11:00 AM.
Make table cooked chicken 39F, chopped tomatoes 40F
RIC enchilada sauce 42F
RIC milk 40F
All frozen foods were frozen.
Establishment made sauces 43 (red & green) was just made upon my inspection. The sauces were placed on top of ice but not fully surrounded by ice and placed on top of prep tables. Explain to the person in charge about time control methods.

Footnote 3

Notes:

Heavy cream was in a reach in cooler without a date on the container. PIC stated it was opened this morning.

Footnote 4

Notes:

PIC stated they have a week pest control service.

Footnote 5

Notes:

Hot water 140F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/17/2015 **Business ID:** 99931FE
Business: SALTY IGUANA

8228 MISSION RD
PRAIRIE VILLAGE, KS 66208

Inspection: 31002289
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Phone: 9133813888
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Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/27/15

Inspection Report Number 31002289

Inspection Report Date 02/17/15

Establishment Name SALTY IGUANA

Physical Address 8228 MISSION RD City PRAIRIE VILLAGE
 Zip 66208

Additional Notes and Instructions

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